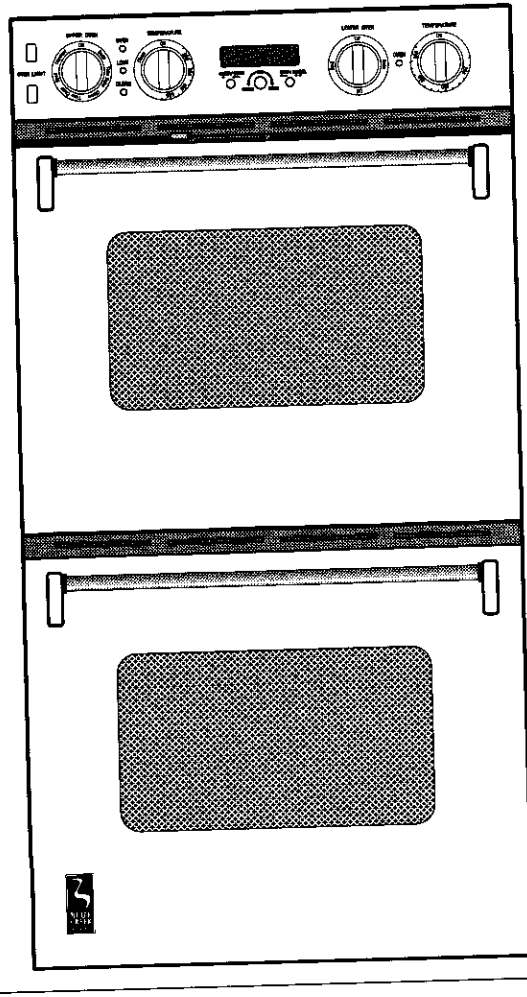
BLUE CREEK™

BY JENN-AIR®

Use and Care Manual

Self Cleaning Wall Oven

Model WW27210 - BC



About Your Blue Creek Oven By Jenn-Air

Congratulations on your choice of a Blue Creek wall oven. Your convection oven combines the best of two cooking methods, convection and conventional baking or roasting, in a self-cleaning oven.

The convection oven is actually a conventional oven that circulates heated air within the oven. As both bake and broil heating elements cycle on and off with the thermostat, a fan keeps the heated air circulating around the food. The constantly recirculating heated air in the convection oven strips away the layer of cooler air that surrounds the food. Consequently, many foods cook more quickly. Evenly distributed heat makes multiple rack cooking possible. Convection roasted meats retain their natural flavor and juiciness with less shrinkage than conventional roasting.

In addition to the many exclusive benefits of convection cooking, your oven is also a fine full featured "bake and broil" oven. You can cook your "old favorite" recipes as you have in the past. The conventional bake oven also gives you the flexibility of preparing various foods when convection cooking may not be as beneficial, as when cooking foods in covered casseroles or clay pots.

Before you begin cooking with your new oven, please take a few minutes to read and become familiar with the instructions in this book. On the following pages you will find a wealth of information regarding all aspects of using your new oven. By following the instructions carefully, you will be able to fully enjoy and properly maintain your oven and achieve excellent results with the food you prepare.

Should you have any questions about using your Jenn-Air oven, write to us. Be sure to provide the model number. Write to: **Jenn-Air Customer Assistance**, c/o Maytag Customer Service, P.O. Box 2370, Cleveland, TN 37320-2370

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SAFETY PRECAUTIONS

Read before operating your oven

All appliances - regardless of the manufacturer - have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room.
3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
5. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Jenn-Air Service Contractor.
6. Flammable materials should not be stored in an oven.
7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
9. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
10. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
11. Keep oven vent ducts unobstructed.
12. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
13. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
14. Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
15. Clean only parts listed in this manual and use procedures recommended.
16. **CAUTION:** BEFORE SELF-CLEANING THE OVEN, REMOVE FOOD, BROILER PAN AND OTHER UTENSILS.

17. Listen for fan. A fan noise should be heard during the broil and cleaning cycles. If not, call a serviceman before self-cleaning again.
18. DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN. Heating elements may be hot even though they are dark in color. Interior surfaces of any oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns-among these surfaces are: oven vent openings and surfaces near these openings, oven doors, windows of oven doors.
19. This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use add-on convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.
20. PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its film cover distorts, warps or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
21. Do not allow aluminum foil to contact heating element.
22. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

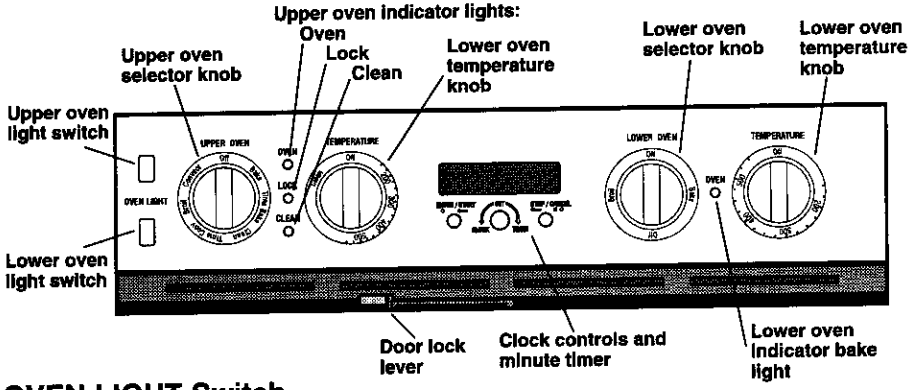
IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances. Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including Carbon Monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors during the self-clean cycle.

- SAVE THESE INSTRUCTIONS -

Oven Operation

Oven Control Panels



OVEN LIGHT Switch

- The oven light automatically comes on whenever the oven door is opened. The oven light may be turned on by pushing the control panel switch in. Light cannot be turned on during the self-cleaning process.

OVEN Knob

- This knob controls the oven operation. To operate the oven, turn to desired setting and turn TEMPERATURE knob to desired setting.

The settings are:

Off	The oven will not operate when knob is on this setting. Keep knob on this position when oven is not in use.
Bake	Use for conventional baking or roasting.
Time Bake	Use with clock controls for automatically starting and stopping oven when baking or roasting.
Convect	Use for convection baking or roasting.
Time Conv	Use with clock controls for automatically starting and stopping oven when baking or roasting in the convection oven.
Broil	Use for top browning or oven broiling of foods.
Clean	Use for self-cleaning process.

TEMPERATURE Knob

- Use to set oven temperature. Be sure the indicator is in line with the exact temperature desired. This knob is used with all oven operation settings noted on the OVEN knob.

Door Lock Lever

- Use to lock oven for self-cleaning process.

OVEN Indicator Light

- Indicates when oven is turned to an operating position other than the **Clean** setting. Light will glow until the desired temperature is reached. It will cycle on and off as this temperature is maintained during cooking.

LOCK Indicator Light

- Will glow after the oven door has been locked and after the oven temperature is over 550°F. *Door will lock automatically and cannot be opened until oven temperature drops below 550°F and the lock indicator light goes off.*

CLEAN Indicator Light

- Indicates when all controls have been properly set for the self-cleaning process. Light will remain on during the entire cleaning process.

Clock Controls and Minute Timer

- Features time of day, Minute Timer, and clock controls to start and stop oven automatically. (See pp. 8-11.)

Setting Controls

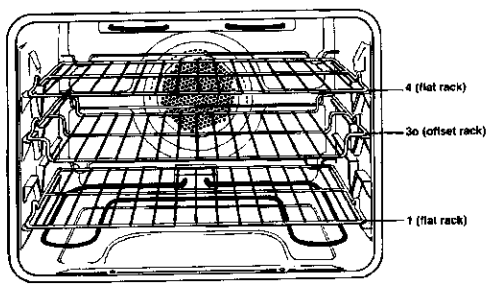
1. Locate oven racks on proper rack positions.
2. Turn TEMPERATURE knob to desired temperature.
3. Turn OVEN knob to **Bake** or **Convect** setting. When the OVEN indicator light cycles off, the oven is preheated to the selected temperature. Place the food in the oven. The OVEN indicator light will cycle on and off throughout the baking process. *Preheat only when necessary.* Refer to baking and roasting sections as to when preheating is recommended.
4. After baking, turn both TEMPERATURE and OVEN knobs to **Off** position.

Rack Positions

The rack positions noted are generally recommended for the best browning results and most efficient cooking times. For many food items, excellent results can be achieved *when using one of several different rack positions.* Refer to baking and roasting sections for recommendations for specific foods.

Different Racks

Two flat racks and two offset racks were packaged with your oven. The use of the offset rack is denoted in the list below and the charts as an "o" after the rack number.



Rack Uses

Rack Position #4o (offset rack on #4):
Most broiling.

Rack Position #3:
Most baked goods on cookie sheets, cakes (sheet and layer).

Rack Position #3o (offset rack on #3):
Most baked goods on cookie sheets, frozen convenience foods, fresh fruit pie, cream pie, layer cakes, main dish souffle.

Rack Position #2:
Roasting small cuts of meat, cakes (tube, bundt or layer) frozen fruit pie, pie shell, large casseroles.

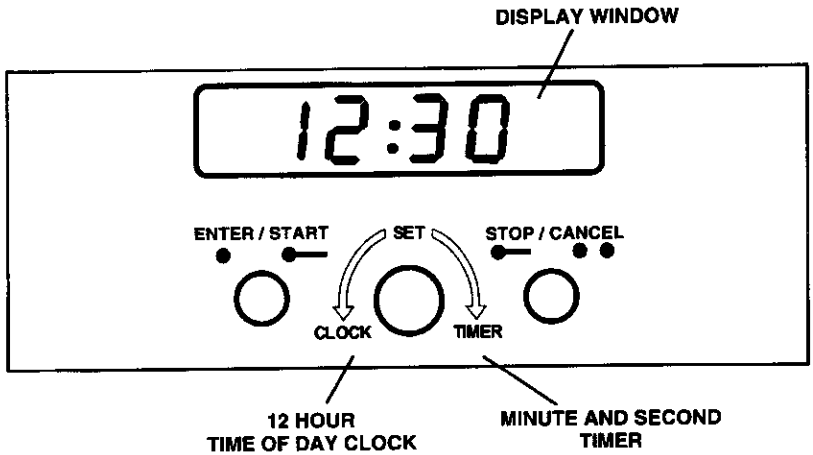
Rack Position #2o (offset rack on #2):
Roasting small cuts of meat, loaves of bread, angel food cake.

Rack Position #1:
Large cuts of meat and large poultry, angel food cake, loaves of bread, custard pie, dessert souffle.

Multiple Rack Cooking:
Two racks, use #2o and #4. Three racks, use #1, #3o, and #4.

Clock Controls

Time of Day Clock



Important: The clock is a 12 hour clock. When oven is first supplied power or power is interrupted, the Display will show "00:00".

To set time of day on clock

1. Turn **SET** dial counterclockwise until the word TIME appears in the Display. Then, turn the **SET** dial in either direction until the correct time appears in the Display.

2. Push **ENTER** button.

IMPORTANT

- **To change time of day set on clock:** Repeat above sequence.
- **To check time of day when timer is in use:** Push **ENTER** button. Time of day will be displayed briefly, then the Display will return to timer function.

Minute Timer

Important: This interval timer can be used to remind you when a period, up to 99 minutes and 00 seconds, expires. It can be used independently of any other oven activity and can be set while another oven function is operating. *The timer does not control the oven.*

To set Minute Timer

1. Turn **SET** dial clockwise until desired number of minutes and seconds appear in the Display.

   Example: Turn the dial to 5 for 5 seconds or to 5:00 for 5 minutes.

5 SECONDS

5 MINUTES

DISPLAY

   Important: *This is the only function where time entered is in minutes and seconds.* Minutes are to the left of colon and seconds to right of colon.

2. Push **ENTER** button.

   The indicator word TIMER will remain in the Display during countdown. Countdown will have display precedence over anything else programmed, such as Time Bake. At end of time set, the indicator word TIMER will blink and timer will beep. Beeping will continue every 10 seconds for 15 minutes unless the **CANCEL** button is pushed *once*. After **CANCEL** button is pushed, the Display will return to time of day or whatever is programmed on control panel.

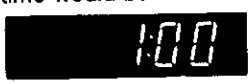
To cancel Minute Timer

Push **CANCEL** button *once*. Pushing **CANCEL** button twice will cancel *all* programming (time bake or self-clean).

Clock-Controlled Baking or Roasting

To set oven to start immediately and shut off automatically

1. Turn OVEN knob to **Time Bake** or **Time Conv.**
2. Turn TEMPERATURE knob to desired temperature.
3. Hold in **STOP TIME** button until the indicator words STOP TIME appear in the Display.
4. Turn **SET** dial to time you want food to stop cooking.
   Example: If time of day is 1 o'clock and the roast needs to cook for 3 hours, the stop time would be 4 o'clock.



TIME OF DAY

DISPLAY

STOP TIME

5. Push **ENTER** button to enter stop time.
   The indicator word AUTO will appear in the Display and oven will start heating. The OVEN indicator light will glow until the desired temperature is reached. When stop time is reached, the oven shuts off and the indicator word AUTO will begin to blink and timer will beep. Beeping will continue every 10 seconds for 15 minutes unless the **CANCEL** button is pushed twice.

To set oven to start at future time and shut off automatically

1. Turn OVEN knob to **Time Bake** or **Time Conv.**
2. Turn TEMPERATURE knob to desired temperature.
3. Hold in **START TIME** button until the indicator words START TIME appear in the Display.
4. Turn **SET** dial to time you wish food to start cooking.
   Example: If time of day is 11:30 and the roast needs to start cooking at 1 o'clock, turn dial until numbers 1:00 appear in the Display.

TIME OF DAY

DISPLAY

START TIME

5. Push **ENTER** button to enter start time.
   The indicator words STOP TIME will appear in the Display as a reminder to set STOP TIME.
6. Turn **SET** dial to time you want food to stop cooking.
   Example: If start time is 1 o'clock and the roast needs to cook for 3 hours, the stop time would be 4 o'clock.

START TIME

DISPLAY

STOP TIME

7. Push **ENTER** button to enter stop time.
   The indicator word AUTO will blink in the Display. When start time is reached, the indicator word AUTO will remain in the Display. The OVEN indicator light will glow until the desired temperature is reached. When stop time is reached, the oven shuts off and the indicator word AUTO will begin to blink and timer will beep. Beeping will continue every 10 seconds for 15 minutes unless the **CANCEL** button is pushed twice.

To check START TIME *before* cooking begins

Hold in **START TIME** button until the words START TIME appear in the Display. The start time will be displayed briefly, then the Display will return to time of day.

To change START TIME *before* cooking begins

1. Hold in **START TIME** button until the words START TIME appear in the Display Window.
2. Turn **SET** dial to desired time.
3. Push **ENTER** button *twice* to enter new start time and stop time previously programmed.

To check STOP TIME

Hold in **STOP TIME** button until the words STOP TIME appear in the Display. The stop time will be displayed briefly, then Display will return to on-going program.

To change STOP TIME

1. Hold in **STOP TIME** button until the words STOP TIME appear in the Display.
2. Turn **SET** dial to desired time.
3. Push **ENTER** button to enter stop time.

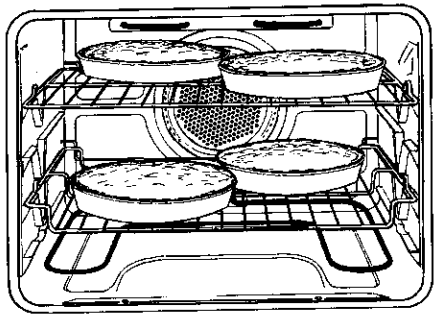
To Cancel function programmed

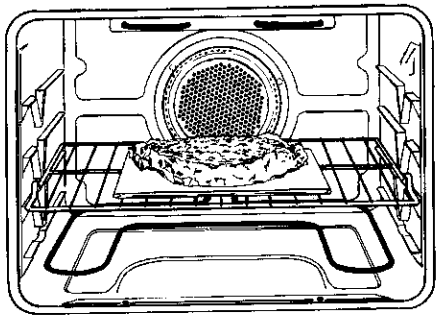
Push **CANCEL** button twice to cancel function, during programmed time or after time has expired.

IMPORTANT

- After clock-controlled baking, turn OVEN and TEMPERATURE knobs to **Off** position.
- Since food continues to cook if left in the oven, it is suggested that the clock controls be used primarily to start the oven when no one is in the kitchen. Provisions should be made to have the food removed as soon as the signal has sounded.
- If more than 7 seconds elapses between holding in **START TIME** button or **STOP TIME** button and turning the **SET** dial, the Display will automatically return to on-going program.
- If more than 1 minute elapses between turning **SET** dial to a new time and entering new START TIME and STOP TIME, the entire program will be cancelled and the Display will return to time of day clock.

Baking





General Baking Recommendations

- When cooking foods for the first time in your new oven, use recipe cooking times and temperatures as a guide.
- Use tested recipes from reliable sources.
- Preheat the oven only when necessary. For baked foods that rise and for richer browning, a preheated oven is better. Casseroles can be started in a cold oven. Preheating takes from 6 to 9 minutes; place food in oven after OVEN indicator light cycles off.
- Arrange oven racks before turning on oven. Follow suggested rack positions on page 7 and in various baking charts.
- Allow about I to I½ inches of space between the oven side walls and pans to allow proper air circulation.
- When baking foods in more than one pan, place them on opposite corners of the rack. *Stagger pans* when baking on two racks so that one pan does not shield another unless shielding is intended. (See above.)
- To conserve energy, avoid frequent or prolonged door openings. At the end of cooking, turn oven off before removing food.
- Always test for doneness (fingertip, toothpick, sides pulling away from pan). Do not rely on time or brownness as only indicators.
- Use good quality baking pans and the size recommended in the recipe.
- Dull, dark, enameled or glass pans will generally produce a brown, crisp crust. Shiny metal pans produce a light, golden crust.
- Frozen pies in shiny aluminum pans should be baked on a cookie sheet on rack 2 or be removed to a dull or glass pan.

NOTE: A cooling fan will cycle on during baking or roasting. The fan may also continue to operate after the oven is turned off until the oven has cooled down.

Baking Chart

For Conventional Bake use the **Bake** setting.

Product and Type	Pan Size	Rack* Position	Convect		Conventional Bake	
			Temp. (°F) Preheated***	Time**	Temp. (°F) Preheated	Time**
CAKE						
Yellow - 2 layers	9"	2, 3o or 3	325°	23-28	350°	28-33
White - 2 layers	9"	2, 3o or 3	325°	22-30	350°	25-30
Chocolate - 2 layers	9"	2, 3o or 3	325°	25-30	350°	30-35
Bundt	tube	2	325°	38-45	350°	38-50
Angel Food	tube	1, 2o or 2	350°	30-35	375°	30-40
Pound Cake	9x5" loaf	2	300°	50-65	325°	55-70
Cupcakes	2 pans	3o	325°	15-20	350°	15-25
Sheet Cake	9x13"	3	325°	26-31	350°	32-35
PIES						
Two Crust						
Fruit, fresh	9"	3o	375°-400°	45-60	400°-425°	45-60
Fruit, frozen	9"	2	375°-400°	40-65	400°-425°	40-65
One Crust						
Custard, fresh	9"	1	325°	40-50	350°	40-50
Cream/Meringue	9"	3o	375°	8-12	400°	8-12
Pie Shell	9"	2	400°-425°	8-12	425°-450°	8-12
COOKIES						
Chocolate Chip		3o or 3	325°-350°	8-12	350°-375°	8-12
Peanut Butter		3o or 3	325°-350°	8-12	350°-375°	8-12
Sugar		3o or 3	325°-350°	8-12	350°-375°	8-12
Brownies	9x9"	3o	325°	30-35	350°	33-38
BREADS, YEAST						
Loaf	loaf	1 or 2o	350°	20-25	375°	20-30
Rolls		3o	375°	10-15	375°-400°	10-20
BREADS, QUICK						
Loaf, Nut, Fruit	loaf	1, 2o or 2	325°-350°	40-60	350°-375°	50-70
Gingerbread	9x9"	3o	325°	25-30	350°	25-35
Cornbread	8x8"	3o	375°-400°	15-30	400°-450°	15-30
Cornbread Muffins		3o	375°	10-15	400°	10-20
Biscuits		2 or 3o	375°-400°	8-12	400°-425°	8-12
Muffins		3o	375°	10-15	400°	15-20

* An "o" after a rack number implies that the offset rack should be used.

** The times given are based on specific brands of mixes or recipes tested. Actual times will depend on the ones you bake.

*** The Convect temperature is 25°F lower than recommended on package mix or recipe.

Convection Baking Recommendations

- As a general rule, when using recipes or prepared mixes developed for a conventional bake oven, set the oven temperature 25°F lower than the recipe recommended temperature. Times will be similar to or a few minutes less than recipe recommended times. The chart on page 13 compares times and temperatures of many baked foods. Use this as a reference.
- For better browning, large pans such as cookie sheets or rectangular baking pans should be placed *lengthwise, front to back, on the rack.* This centers the food in front of the convection fan for better air circulation which gives better overall browning.
- Cookie sheets should be without sides and made of shiny aluminum. The best size to use for cookie sheets is 14" x 12".

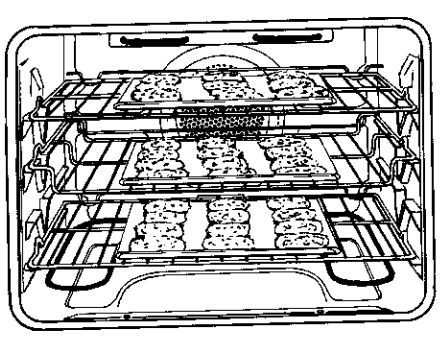
Convection Baking of Frozen Convenience Foods

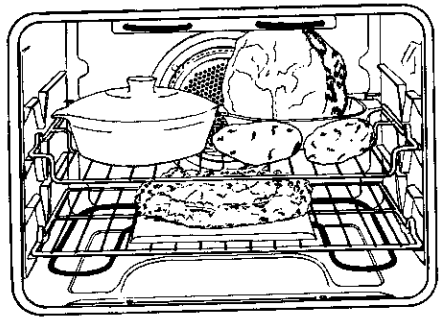
- *Preheating the oven is not necessary.*
- Follow package recommendations for oven temperature, foil covering and use of cookie sheets. Baking times will be similar. See chart below for some exceptions and examples.
- Center foods in the oven. If more than one food item is being cooked or if foods are being cooked on multiple racks, stagger foods for proper air circulation.
- Most foods are baked on rack position #3o.
- For multiple rack cooking, use racks #1, 3o and 4. However, pizzas should be placed on cookie sheets and baked on rack position #2o, 3 and 4.

Here are a few examples of times and temperatures:

Frozen Convenience Foods	Rack Position	Convection Oven Not Preheated		Conventional Bake Preheated	
		Minutes	Temp. °F	Minutes	Temp. °F
Chicken, fried	3o	35	375°	35-40	375°
Fish, batter fried	3	25	375°	25-30	375°
French fries	3	18	450°	16-20	450°
Pot Pies	3o	35-40	400°	35-40	400°
Pizza	3o	17-20	400°	15-17	425°

Convection Cooking on Multiple Racks





For best results, bake foods on one rack at a time as described in this manual. However, very good results can be obtained when baking quantities of foods on multiple racks. Quantity cooking provides both time and energy savings.

The convection oven is suggested for most multiple rack cooking, especially three rack cooking, because the circulating heated air results in more even browning. For two rack cooking, the conventional bake oven provides very good baking results especially when pans can be staggered, such as with layer cakes and fresh pies.

Many foods can be prepared on three racks at the same time. These are just a few examples: cookies, cupcakes, rolls, biscuits, muffins, pies, frozen convenience foods, pizzas, appetizers, and snack foods.

To obtain the best results in multiple rack cooking, follow these suggestions:

- Use temperature and times in this manual as a guide for best results.
- For two rack baking, rack positions #2o and 4 are best for most baked products but positions #2 and 4 also provide acceptable results.
- For three rack baking use positions #1, 3o and 4. One exception is pizza. (See p. 15.)
- Since foods on positions #1 and 4 will usually be done before foods on position #3o, additional cooking time will be needed for browning foods on the middle rack. An additional minute is needed for thin foods such as cookies. For foods such as biscuits, rolls, or muffins, allow 1 to 2 more minutes. Frozen pies and pizzas, which should be baked on a cookie sheet, need about 2 to 4 more minutes.
- Stagger small pans, such as layer cake pans, in the oven.
- Frozen pies in shiny aluminum pans should be placed on cookie sheets and baked on rack positions #1, 3o and 4.
- Cookie sheets should be placed *lengthwise, front to back,* in front of the fan for more even browning.
- Oven meals are recommended for energy conservation. Use rack positions #1 and 3o or #2o and 4.

Roasting

General Roasting Recommendations

- *Preheating is not necessary.*
- For open pan roasting, place meat or poultry on the slotted portion of the two-piece pan included with the oven. Do not add water to the pan. Use open pan roasting for tender cuts of meat. Less tender cuts of meat need to be cooked by moist heat in a covered pan.
- For best results, a meat thermometer is the most accurate guide to degree of doneness. The tip of the thermometer should be located in the thickest part of a roast, not touching fat, bone, or gristle. For turkeys and large poultry products, insert the tip of the thermometer into the thickest part of the inner thigh.
- Place roast fat side up to allow self basting of meat during roasting.
- Since meats continue to cook after being removed from the oven, remove roast from oven when it reaches an internal temperature about 5 degrees below the temperature desired.
- For less loss of juices and easier carving, allow about 15 minutes "standing time" after removing meat from oven.
- For best results in roasting poultry, thaw completely. Due to the structure of poultry, partially thawed poultry will cook unevenly.

Conventional Roasting Recommendations Using the Bake Pad

- If preferred tender cuts of meat can be roasted in the conventional bake oven by following the general recommendations given above. However, meats will roast more quickly in the convection oven.
- Conventional bake is best for less tender cuts of meat that require a longer, moist heat method of cooking. Follow your recipe for times and temperatures for covered meats.
- Meats cooked in oven cooking bags, dutch ovens, or covered roasting pans are best cooked in the conventional bake oven.
- Use meat roasting charts in standard cookbooks for recommended times and temperatures for roasting in a conventional bake oven.

NOTE: A cooling fan will cycle on during baking and roasting. The fan also continues to operate after the oven is turned off until the oven has cooled down.

Baking Chart

Note: For Conventional Bake use the **Bake Pad**.

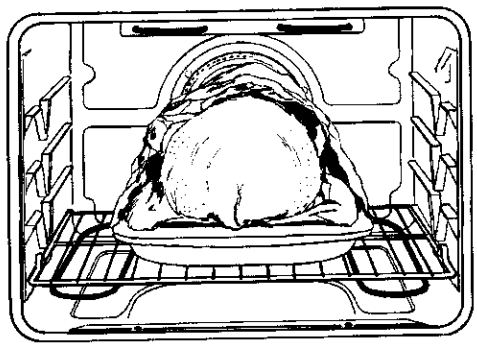
Product and Type	Pan Size	Rack Position*	Convect Bake		Conventional Bake	
			Temp. (°F) Preheated***	Time**	Temp. (°F) Preheated	Time**
CAKE						
Yellow - 2 layers	9"	3o or 3	325°	22-30	350°	28-33
White - 2 layers	9"	3o or 3	325°	22-30	350°	25-30
Chocolate - 2 layers	9"	3o or 3	325°	25-30	350°	30-35
Angel Food	tube	2o or 2	350°	30-35	375°	30-40
Pound Cake	9x5 loaf	2	300°	50-60	325°	55-65
Cupcakes	2 pans	2o & 4	325°	15-20	350°	15-25
Sheet Cake	9x13"	3 or 3o	325°	26-31	350°	30-40
PIES						
Two Crust						
Fruit, fresh	9"	3o	350°-400°	45-60	375°-425°	45-60
Fruit, frozen	9"	2	350°-400°	40-65	375°-425°	40-65
One Crust						
Custard, fresh	9"	1	325°-375°	40-50	350°-400°	40-60
Meringue	9"	3o	325°-375°	7-11	350°-400°	8-12
Pie Shell	9"	2	425°	7-11	450°	8-12
COOKIES						
Chocolate Chip		3o or 3	325°-350°	6-10	350°-375°	7-11
Peanut Butter		3o or 3	325°-350°	6-10	350°-375°	7-11
Sugar		3o or 3	325°-375°	6-10	350°-400°	7-11
Brownies	9x13"	3o	325°	20-26	350°	25-31
BREADS, YEAST						
Loaf	9x5 loaf	1 or 2o	350°	17-23	375°	18-28
Rolls		3o	350°-375°	9-14	375°-400°	12-15
BREADS, QUICK						
Loaf, Nut, Fruit	8x4 loaf	2o	325°-350°	40-55	350°-375°	50-65
Gingerbread	9x9"	3o	325°	22-28	350°	25-35
Cornbread	8x8"	3o	375°-425°	13-28	400°-450°	15-30
Cornbread Muffins		3o	350°-375°	8-15	375°-400°	10-20
Biscuits		3 or 3o	375°-400°	7-11	400°-425°	8-15
Muffins		3o	350°-400°	15-20	375°-425°	15-25

* An "o" after a rack number implies that the offset rack should be used.

** The times given are based on specific brands of mixes or recipes tested. Actual times will depend on the ones you bake.

*** The Convect Bake temperature is 25°F lower than recommended on package mix or recipe.

Convection Roasting Recommendations



- Tender cuts of meat and poultry can be roasted to a rich golden brown in the convection oven. Follow general recommendations for roasting.
- Refer to convection meat roasting chart for recommended cooking temperature and time. The chart can serve as a guide to help plan meal serving time.
- Minutes per pound will vary according to the size, shape, quality, and initial temperature of meat as well as the electrical voltage in your area. Times are based on refrigerator cold meat.
- A large cut of meat will usually require fewer minutes per pound to roast than a smaller cut of meat.
- Do not use a roasting pan with high sides; use pan provided with oven.
- Do not cover meat. Allow the circulating hot air to surround the meat and seal in the juices.
- Since the breast meat on a large turkey cooks more quickly than the thigh area, place a "foil cap" over the breast area after desired brownness is reached to prevent over browning. (See above.)
- A stuffed turkey will require an extra 30 to 60 minutes depending on size. Stuffing should reach an internal temperature of 165°F.

Convection Roasting: Frozen to Finish

Meats (except poultry) may be roasted frozen to finish. Follow these guidelines for the most satisfactory results.

- Use temperatures for roasting fresh meats as recommended by most cookbooks. Generally, most meats are roasted at 325°F. For best results do not use temperatures below 300°F.
- Use times for roasting *fresh* meats given in your favorite cookbooks as approximate guides for roasting *frozen* meats. Roasting times will vary due to factors such as coldness of meat, size, quality, or cut. In general, roasting times for frozen to finish in the convection oven will be approximately the same as fresh to finish in a conventional bake oven.
- The guidelines given for roasting fresh meats in the convection oven also apply to roasting frozen meats.
- Insert meat thermometer midway during the cooking process.

Broiling

To Broil

1. Place oven rack on the rack position suggested in the chart. Distance from broiling element depends on foods being prepared. Rack position #4o (offset rack in position #4) is usually recommended unless otherwise stated.

2. Turn OVEN knob to **Broil** setting.

3. Turn TEMPERATURE knob to 550°F.

4. Place food on broiler pan provided with oven. After top broil element is red place food in oven. Preheating takes a few minutes, or until element glows a bright cherry red.

5. *Leave oven door open at broil stop position when broiling.*

Broiling Tips

- Tender cuts of meat or marinated meats are best for broiling. This includes rib and loin cuts of steak, ground beef, ham steaks, poultry pieces or fish. For best results, steaks should be at least 1" thick. Thinner steaks should be pan-broiled.

- Do not cover broiler grid with foil since this prevents fat drippings from draining into bottom of pan.

- Before broiling, remove excess fat from meat and score edges of fat (do not cut into meat) to prevent meat from curling. Salt after cooking.

- To prevent dry surface on fish or lean meats, brush melted butter on top.

- Foods that require turning should be turned only once during broiling. Turn meat with tongs to avoid piercing and loss of juices.

- Cooking times given in the chart are to be used only as a guide.

- The oven has a variable broil feature which means that the broiling temperature can be varied by selecting a lower temperature setting on the TEMPERATURE knob. Using a lower temperature setting will cause the broil element to cycle on and off. This feature can be used for foods that need to cook more slowly or need less radiant heat. If foods are broiling too fast, the control can be set at a lower temperature to reduce the cooking speed rather than moving the broiler pan to a lower rack.

Note: A fan should come on during the **Broil** cycle. If the fan does not operate, contact your authorized Jenn-Air Service Contractor for repair.

Broiling Chart

Chart time is based on a preheated broil element using 550°F.

Foods	Rack Position*	Approximate (Minutes/Side)	
		1st Side	2nd Side
BEEF			
Steak (1")	4o		
Medium		8	6
Well		11	8
Hamburgers (3/4")	4o		
Medium		7	4-5
Well		9	6-7
PORK			
Bacon	4o	2	1 - 2
Chops (1/2")	4o	6	5
Chops (1")	3	10 - 11	9 - 10
Ham Steak	4o	3	2
Sausage Patties	4o	4	3
POULTRY			
Breast Halves (Bone-in)	3	9 - 10	7 - 10
SEAFOOD			
Fish Fillets, Buttered	4o	7 - 9	(no turning)
Fish Steaks, Buttered (1")	4o	7 - 9	(no turning)
MISCELLANEOUS			
Hot Dogs	4o	2	2
Toast	4o	1	1

* An "o" after a rack number implies that the offset rack should be used.

Note: This chart is a suggested guide. The times may vary with food being cooked.

Oven Cleaning

How the Self Cleaning Process Works

When the oven controls are set to **Clean**, the oven heats to temperatures that are higher than those used for cooking. The high temperatures cause food soil to burn off and substantially disappear. While this occurs, a device in the oven vent helps to consume normal amounts of smoke. The oven is vented through an opening on the top of the control panel.

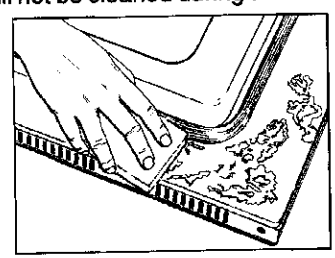
How to Prepare Oven Before Operating the Self-Cleaning Process.

- Remove the broiler pan and any other utensils from the oven. These utensils cannot withstand the high temperatures of the cleaning process.

- The oven racks can be cleaned in the oven. However, the oven racks will discolor, lose shininess, and become difficult to slide in and out if left in the oven during the cleaning process. REMOVE RACKS FROM OVEN IF THIS DISCOLORATION WILL BE OBJECTIONABLE. As a suggestion, do not leave the racks in the oven during each self-cleaning process if they do not need to be cleaned since they will discolor to a dull silver after one cleaning. Moderately soiled racks can be cleaned with a soapy S.O.S. pad or Scotch-Brite scour pad. Stubborn stains need to be removed in the self-cleaning process. Be sure to read special tips on page 26 if oven racks are cleaned during the self-cleaning process.

- Clean spatters and spills from those areas which will not be cleaned during the self-cleaning process:
  - center front of oven and door near opening in door gasket.
  - porcelain oven door liner (area outside the door gasket).
  - oven front frame.

  Note: DO NOT CLEAN serial plate located on the oven front.



  To clean these areas, use hot water and detergent, nonabrasive cleansers or soap filled steel wool pads. Rinse thoroughly, being careful not to use an excessive amount of water that would dampen the door gasket. *Soil left in these areas will be more difficult to remove after the self-cleaning process since the high heat will bake on any soil that is present.* DO NOT USE COMMERCIAL OVEN CLEANERS TO CLEAN THESE AREAS.

- DO NOT ATTEMPT TO CLEAN, RUB, OR APPLY WATER TO GASKET ON OVEN DOOR. The gasket is essential for a good door seal. Rubbing or cleaning will damage the gasket and may affect the seal.

- Wipe up excess grease and food spillovers which have not baked on the bottom of the oven. Large accumulations of soil can cause heavy smoke or fire in the oven during the cleaning process. For ease of cleaning, the heating element can be lifted slightly.

- Although smoke or fire in the oven is a normal occurrence and there is no safety problem, there will be venting of excessive smoke and odor.

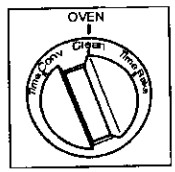
Auto Clean Feature

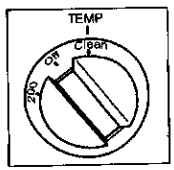
This model features AUTO CLEAN to simplify cleaning an average soiled oven. To use, merely set OVEN and TEMPERATURE knobs to **Clean**, lock door, and push **ENTER** button twice. The oven will clean for 2½ hours (plus cool-down time). For a heavily soiled oven or to start cleaning at a later time, refer to section below.

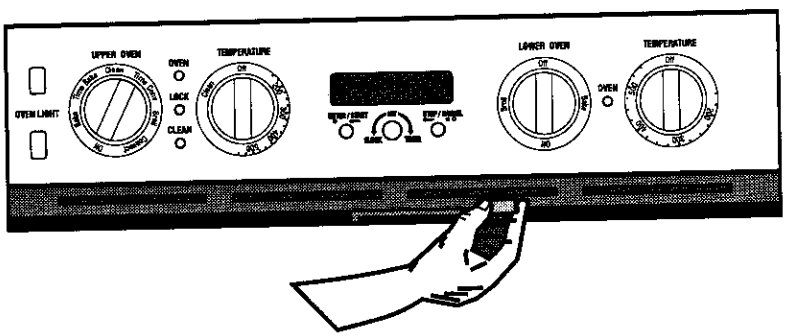
Steps to Follow for Self-Cleaning Process

To set oven

1. Close oven door (if opened).
2. Turn OVEN knob to **Clean**.
3. Turn TEMPERATURE knob fully clockwise to **Clean** until it comes to a full stop. *The door cannot be locked if TEMPERATURE knob is not in the* ***Clean*** *position.*
4. Move door lock lever to the full right position.







5. Set clock controls to clean oven using one of the following procedures:

To set oven to start cleaning immediately:

An automatic program of 2½ hours is pre-set for an average soiled oven. For a heavily soiled oven, program can be extended up to 4 hours.

a. Push **ENTER** button to enter start time.

The indicator words STOP TIME will appear in the Display and the time will be 2½ hours later than time of day.

b. **For an average soiled oven:** Push **ENTER** button to enter stop time. The oven will beep and indicator word AUTO will appear and remain in the Display.

For a heavily soiled oven: Turn **SET** dial in clockwise direction to desired time (maximum 4 hour clean cycle). Push **ENTER** button to enter stop time. The oven will beep and the indicator word AUTO will appear and remain in the Display.

To set oven to start cleaning at a later time:

An automatic program of 2½ hours is pre-set for an average soiled oven. For a heavily soiled oven, program can be extended up to 4 hours.

a. Turn **SET** dial to desired start time.

b. Push **ENTER** button to enter START TIME. The indicator words STOP TIME will appear in the Display and the time will be 2½ hours later than the start time.

c. **For an average soiled oven:** Push **ENTER** button to enter stop time. The oven will beep and the word AUTO will blink. When start time is reached, the oven will beep and the word AUTO will remain in the Display during the cleaning cycle.

For a heavily soiled oven: Turn **SET** dial in a clockwise direction to desired time (maximum 4 hours cleaning cycle). Push **ENTER** button to enter stop time. The oven will beep and the word AUTO will blink. When start time is reached, the oven will beep and the word AUTO will remain in the Display during the cleaning process.

6. The oven CLEAN indicator light will glow when all steps are completed properly, except when set for a delayed start. The light goes off when stop time is reached.

7. The cleaning process begins immediately unless the self-cleaning process has been set for a delayed start. When the oven temperature reaches 550°F, the LOCK indicator light will glow and the door cannot be opened until the temperature drops below 550°F. DO NOT TRY TO UNLOCK THE DOOR WHILE LOCK INDICATOR LIGHT IS ON. The normal cleaning process takes the time selected on the clock plus about 45 minutes for the oven to cool down before the LOCK indicator light goes out and the door can be opened.

8. At the end of time set, oven will stop automatically and not beep.

9. After the LOCK indicator light goes out, move the door lock lever to the left. The oven door can now be opened.

10. Turn the OVEN AND TEMPERATURE knobs from **Clean** to **Off** *after the door is unlocked.*

    Important: IF THE TEMPERATURE KNOB IS TURNED TO **OFF** BEFORE THE DOOR IS UNLOCKED, *THE DOOR WILL NOT OPEN.* Forcing the lock will damage the lock mechanism. Return TEMPERATURE knob to **Clean**, unlock the door, then turn TEMPERATURE knob **Off**.

NOTE: A fan comes on whenever the OVEN knob is set on **Clean**. Therefore, the fan will continue to operate at the end of the cleaning process until the OVEN knob is turned **Off**. The fan will also start as soon as the controls are set for a delayed start of the self-cleaning process.

To check START TIME *before* cleaning begins

Hold in **START TIME** button until the words START TIME appear in the Display. The start time will be displayed briefly, then the Display will return to time of day.

To change START TIME *before* cleaning begins

1. Hold in **START TIME** button until the words START TIME appear in the Display.

2. Turn **SET** dial to time desired.

3. Push **ENTER** button to enter new start time.

   The indicator words STOP TIME and a new stop time will appear in the Display. The new stop time will be 2½ hours later than the new start time.

   For a heavily soiled oven, the stop time will need to be changed by turning the **SET** dial.

4. Push **ENTER** button to enter new stop time.

To check STOP TIME

Hold in **STOP TIME** button until the words STOP TIME appear in the Display. The stop time will be displayed briefly, then the Display will return to on-going program.

To change STOP TIME *before* cleaning begins

1. Hold in **STOP TIME** button until words STOP TIME appear in the Display.
2. Turn **SET** dial to desired STOP TIME.
3. Push **ENTER** button to enter new stop time.

Note: If more than 7 seconds elapse between holding in **START TIME** button or **STOP TIME** button and turning the **SET** dial, the Display will automatically return to on-going program.
Note: If more than 1 minute elapses between turning **SET** dial to a new time and entering new START TIME *and* STOP TIME, the entire program will be cancelled and the Display will return to time of day clock.

To stop cleaning process before LOCK indicator light comes on

1. Move the door lever lock to the left.
2. Turn OVEN and TEMPERATURE knobs from **Clean** to **Off**.
3. Push **CANCEL** button twice.

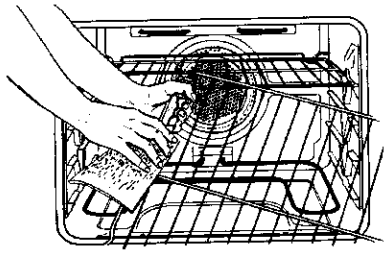
To stop cleaning process after LOCK indicator light comes on

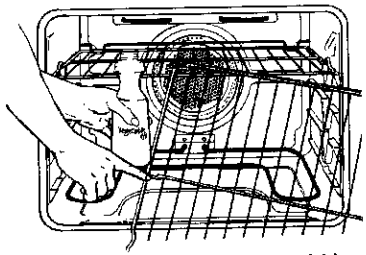
1. Push **CANCEL** button twice.
2. Leave the TEMPERATURE and OVEN knobs in the **Clean** position.
3. Allow oven to cool until the LOCK indicator light goes out. This may take up to 45 minutes, depending on how long the oven has been on.
4. After LOCK indicator light goes off, move the door lever lock to the left.
5. Turn OVEN and TEMPERATURE knobs from **Clean** to **Off**.

NOTE: When OVEN knob is turned to **Clean**, a fan comes on. If this fan is not operating, the oven will go through the self-cleaning process at a reduced oven temperature and the oven will not clean effectively. If the fan does not operate, contact your authorized Jenn-Air Service Contractor for service.

More Information on the Self-Cleaning Process

- A slight odor may be detected, and if an oven is heavily soiled, some smoke may be visible. Some smoke and odor during the cleaning process is a normal occurrence. Since the oven vent is located on the top of the control panel, vapors, moisture, etc. may be seen coming from this area.
- During the cleaning process, do not be alarmed if an occasional flame is visible through the oven window. This is caused by excessive food soil that was not removed before the oven was set to clean.
- SINCE THE DOOR AND WINDOW OF THE OVEN WILL GET WARM DURING THE SELF-CLEANING PROCESS, AVOID CONTACT.
- Some types of soil may disintegrate but leave a light film or heavier deposit of ash. The amount of ash depends on the amount of soil which was in the oven. After oven has cooled, this ash may be removed with a damp sponge. If other dark deposits remain after wiping with a sponge, the time set for the length of cleaning was not enough. Increase the cleaning time for future cleanings or clean more frequently. The normal cleaning time is 2½ hours. A maximum of 4 hours may be selected if necessary.





- If racks have been left in oven during the cleaning process, they should be treated as follows. After the cleaning process is completed and the oven has cooled, buff the underside of rack edges with Scotch-Brite scour pad or rub *lightly* the underside of rack edges with a coating of vegetable oil. Use a light application of oil so it does not soil the oven. This will make the cleaned racks slide more easily.
- To remove occasional spillovers between cleanings, use a soap-filled scouring pad or mild cleanser; rinse well.
- It is better to clean the oven regularly rather than wait until there is a heavy build-up of soil in the oven.
- During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.
- *Any attempt to force the self-clean door lever lock to lock or unlock without electric power applied to the door or with the TEMPERATURE knob in any position other than* ***Clean*** *may result in damage to the door locking mechanism.*
- DO NOT USE COMMERCIAL OVEN CLEANERS IN OR AROUND THE SELF-CLEANING OVEN AREA.
- DO NOT USE ALUMINUM FOIL OR OTHER LINERS IN THE OVEN.

Caring for Your Oven

Cleaning Other Parts of Your Oven

Control Knobs

The knobs on the control panel can be removed with the controls in the **Off** position. Pull each knob straight from the shaft. Wash knobs in warm soapy water or dishwasher; do not use abrasive cleansers or materials. To replace each knob, match flat part of knob opening with the spring on the shaft, returning in **Off** position.

Display Window

To clean, use any suitable glass cleaner or soapy water. To prevent moisture from getting behind the control panel, spray a cloth with glass cleaner then wipe the panel.

Control Panel and Doors

- Clean with soapy cloth or Fantastik.
- Do NOT use abrasive cleaners.
- Do NOT use Scotch Brite pads.

Cleaning the Lower Oven

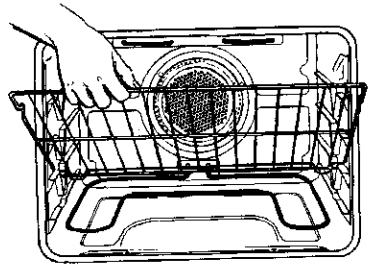
Since the upper oven is self-cleaning, its use is suggested for foods that have a tendency to spatter or spill over. The lower oven porcelain walls and door, which are of the same high quality porcelain as the upper oven, can be wiped clean with soap and water if food is not allowed to bake on a second time. Heavy spattering or spillovers will require cleaning with mild abrasive cleansers such as Bar Keepers Friend, S.O.S. or Bon Ami. Household ammonia may be used to loosen soil by placing ½ cup household ammonia in a glass dish on oven rack in a closed, cold oven overnight.

- To remove difficult stains, use an oven cleaner such as Easy-Off on oven liner. Follow oven cleaner directions. Do not spray electrical controls, temperature sensing bulb, door gasket or exterior of oven. Remove oven racks before spraying with oven cleaner.

- For cleaning other areas of the oven, clean oven racks with S.O.S. pads. Oven window may be cleaned with soap and water or a glass cleaner. Be careful not to soak or rub the oven door gasket.

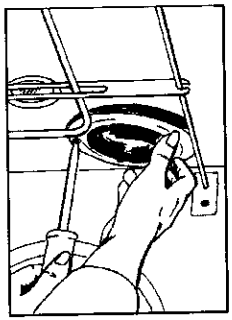
Oven Racks

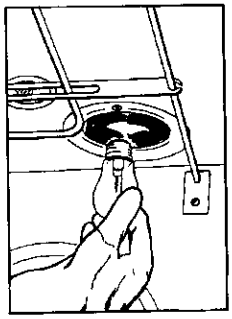
To remove pull forward to the "stop" position; lift up on the front of the rack and pull out.



Oven Light Bulb

Before replacing bulb, *disconnect power to oven at the main fuse or circuit breaker panel.* Be sure that the entire oven cavity including the light bulb is cool before attempting to remove.





To replace light bulb

1. Carefully remove the glass light lens and lens retainer by removing the two screws in the light lens retainer using a screwdriver. **Note:** The light lens is separate from the light lens retainer. The two pieces will drop down into your hands at the same time. **Do NOT remove the remaining two screws.**
2. To obtain firm grasp on bulb, wear protective rubber gloves. Remove by turning bulb to the left. *Do not touch a hot oven light bulb with a damp cloth as bulb will break.* **Note:** If the bulb does break and you wish to remove it, be certain power supply is disconnected and wear protective gloves. You may contact your authorized Jenn-Air Service Contractor for service.
3. Replace bulb with a *40 watt oven-rated appliance bulb.* Bulb with brass base is recommended to prevent fusing of bulb into socket.
4. Place light lens inside of light lens retainer. Holding the light lens and lens retainer in place, insert the two screws into the light lens retainer and tighten.

Adjust Oven TEMPERATURE

The TEMPERATURE knob can be adjusted if the oven temperature is too low or too high and the length of time to cook ALL foods is too long or too short. Do NOT adjust the TEMPERATURE knob if only one or two items are not baking properly.

To adjust the TEMPERATURE Knob:

Turn the oven TEMPERATURE knob to **Off**. Remove the knob and *turn it to the underneath side.* Hold it so that the triangle is at the top. (See Fig. 1) Loosen the two screws slightly. Holding the skirt in place, *move the top screw by rotating the knob one notch,* as noted by one click, in direction necessary. If notch indentation is not apparent, tighten screws until clicking is heard. There are five notches in each direction. *One notch equals approximately 10°F.*

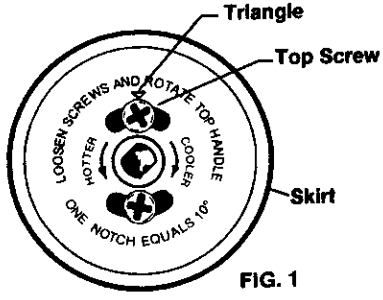


FIG. 1

Example: If the oven temperature is too cool and ALL foods are requiring a longer time period to cook, the knob should be rotated to move the top screw toward the word "HOTTER". (See Fig 2.)

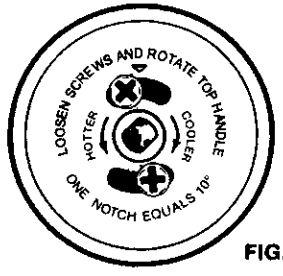


FIG. 2

Tighten the screws while tightly holding knob to skirt. To replace knob, match flat part of knob opening with spring on the shaft, returning to **Off** position.

Important: The oven TEMPERATURE knob should be adjusted one notch and then the oven should be tested. (We recommend baking 2--9" yellow layer cakes using a purchased box mix.) If the oven temperature is still too low or too high, repeat the procedure described above.

If the knob is rotated too far or in the wrong direction, rotate the knob in the opposite direction until the center of the screw is directly under the triangle, which is the starting point. Initiate the procedure again until the desired temperature is reached.

Before You Call for Service

Check the following list to be sure a service call is really necessary. A quick reference of this manual may prevent an unnecessary service call.

If nothing on the oven operates:

- check for a blown circuit fuse or a tripped main circuit breaker.
- check if oven is properly connected to electric circuit in house.

If clock and/or lights operate but oven does not heat:

- the OVEN and/or TEMPERATURE knobs may be set incorrectly.
- clock controls may be set for delayed start of oven.

If the oven light does not work:

- the light bulb is loose or defective.
- oven light does not work during self-cleaning process.

If oven will not go through self-cleaning process:

- controls may be improperly set.
- door may not be locked.
- check the clock controlled settings and the current time of day on the clock.

If oven did not clean properly:

- oven may need longer cleaning time.
- excessive spills were not removed prior to self-cleaning process.
- one or several controls may have been turned from **Clean** to another position after self-cleaning process started.

If oven door will not unlock:

- oven may not have cooled to safe temperature after self-cleaning process.
- TEMPERATURE knob may have been switched from **Clean** position.
- electric current coming into the oven may be off.

If foods do not broil properly:

- the OVEN and/or TEMPERATURE knobs may not be set properly.
- check rack position.
- voltage into house may be low.

If baked food is burned or too brown on top:

- the OVEN knob may be in the **Broil** position.
- food may be positioned incorrectly in oven.
- oven not preheated properly.

If foods bake unevenly:

- the oven may be installed improperly.
- check the oven rack with a level.
- stagger pans, do not allow pans to touch each other or oven wall.
- check instructions for suggested placement of pans on oven rack.

If oven baking results are less than expected:

- the pans being used may not be of the size or material recommended for best results.
- there may not be sufficient room around sides of the pans for proper air circulation in the oven.
- check instructions for preheating, rack position and oven temperature.

If baking results differ from previous oven:

- oven thermostat calibration may differ between old and new ovens. See "Adjust Oven Temperature" on page 29.

If You Need Service:

- call the dealer from whom your appliance was purchased or the authorized Jenn-Air Service Contractor listed in the Yellow Pages. Your Jenn-Air Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial number of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.
- if the dealer or service company cannot resolve the problem, write to Jenn-Air Customer Assistance, c/o Maytag Customer Service, P.O. Box 2370, Cleveland, TN 37320-2370, 1-800-688-1100.
- use and care manuals, service manuals, and parts catalogs are available from Jenn-Air Customer Assistance, c/o Maytag Customer Service .

All specifications subject to change by manufacturer without notice.

Adjusting Oven Temperature

The oven temperature can be adjusted if all oven temperatures are too low or too high and the length of time to cook ALL foods is too long or too short. Do NOT adjust the temperature if only one or two items are not baking properly.

To adjust

1. Touch the **Bake Pad**.
2. Touch and hold the **Up Arrow Pad** until 500° or higher appears in the Display.
3. Touch and hold the **Bake Pad** for six seconds until "00°" appears in the Display.
4. Touch the **Up** or **Down Arrow Pad(s)** to enter the desired offset temperature. (Allowable range is -35° to +35°.) Four seconds later, the Display will return to current time of day.

Note: Do not change the temperature setting more than 10° before checking the oven.

Important: The oven should be adjusted only 10° and the oven should be tested. (We recommend baking two 9" yellow layer cakes using a purchased box mix.) If the oven temperature is still too low or too high repeat the procedure described above.

Adjust Oven Temp Knob (Models WW27110 and WW27210 Lower Oven Only)

The oven Temp Knob can be adjusted if the oven temperature is too low or too high and the length of time to cook ALL foods is too long or too short. Do NOT adjust the Temp Knob if only one or two items are not baking properly.

To adjust the Temp Knob

Turn the oven Temp Knob to **Off**. Remove the knob and *turn it to the underneath side.* (See Fig. 1.) Loosen the two screws slightly. Holding the skirt in place, *move the top screw by rotating the knob one notch,* as noted by one click, in direction necessary. Rotate screw counterclockwise for hotter and clockwise for cooler temperature. If notch indentation is not apparent, tighten screws until clicking is heard. There are seven notches in each direction. *Move only one notch at a time.*

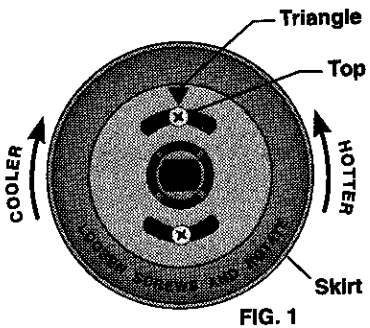


FIG. 1

Example: If the oven temperature is too cool and ALL foods are requiring a longer time period to cook, the knob should be rotated to move the top screw counterclockwise for a hotter oven. (See Fig 2.)

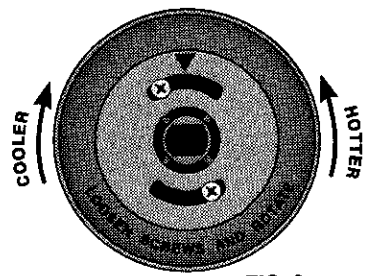


FIG. 2

Tighten the screws while tightly holding knob to skirt. To replace knob, match flat part of knob opening with spring on the shaft, returning to **Off** position.

Important: The oven Temp Knob should be adjusted one notch and then the oven should be tested. (We recommend baking two 9" yellow layer cakes using a purchased box mix.) If the oven temperature is still too low or too high, repeat the procedure described above.

If the knob is rotated too far or in the wrong direction, rotate the knob in the opposite direction until the center of the screw is directly under the triangle, which is the starting point. Initiate the procedure again until the desired temperature is reached.

Before You Call For Service

Check the following list to be sure a service call is really necessary. A quick reference of this manual may prevent an unneeded service call.

If nothing on the oven operates:

- check for a blown circuit fuse or a tripped main circuit breaker.
- check if oven is properly connected to electric circuit in house.

If clock, indicator words, and/or lights operate but oven does not heat:

- the controls may have been set incorrectly.
- clock controls may be set for delayed start of oven.

If the oven light does not work:

- the light bulb is loose or defective.
- oven light does not work during self-cleaning process.

If oven will not go through self-cleaning process:

- controls may be improperly set.
- check the clock controlled settings and the current time of day on the clock.

If oven did not clean properly:

- oven may need longer cleaning time.
- excessive spills were not removed prior to self-cleaning process.

If oven door will not unlock:

- oven may not have cooled to safe temperature after self-cleaning process.
- electric current coming into the oven may be off.

If foods do not broil properly:

- the control may not be set properly.
- check rack position.
- voltage into house may be low.

If baked food is burned or too brown on top:

- food may be positioned incorrectly in oven.
- oven not preheated properly.

If foods bake unevenly:

- the oven may be installed improperly.
- check the oven rack with a level.
- stagger pans, do not allow pans to touch each other or oven wall.
- check instructions for suggested placement of pans on oven rack.

If oven baking results are less than expected:

- the pans being used may not be of the size or material recommended for best results.
- there may not be sufficient room around sides of the pans for proper air circulation in the oven.
- check instructions for preheating, rack position and oven temperature.

If baking results differ from previous oven:

- oven thermostat calibration may differ between old and new ovens. Follow recipe and use and care directions before calling for service since the calibration on the previous oven may have drifted to a too high or too low setting. (See pp. 32-33 - Adjusting Oven Temperature.)

If F plus a number appears in the Display:

- a fault code is being shown. When a fault code appears and a continuous beep sounds, touch the **Cancel Off Pad**. If the fault code reappears, disconnect power to the oven and call an authorized Jenn-Air Service Contractor.

If You Need Service:

- call the dealer from whom your appliance was purchased or the authorized Jenn-Air Service Contractor listed in the Yellow Pages. Your Jenn-Air Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial number of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.
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